U.S. DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Information Service
821 Market Street, Room 609
San Francisco 3, California
Western Area

Approx. Time: 15 minutes
May 1, 1946
Asst. State Directors and
District Representatives
Can Fit to Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(Weekly Script No.108)

Ass't State Directors and District Representatives are urged to time all scripts in advance. News releases from this office are a good source of additional news.

SUBJECT: "EAT MORE GRAPEFRUIT"
ABUNDANT FOODS
CONSERVATION OF FATS AND OILS

PARTICIPANTS: ANNOUNCER
PMA

All music directions are purely optional, but would add finish to broadcast.

MUSIC UP (About 30 seconds) and FADING OUT

ANNCR: Good _____, friends. We bring you another of our weekly broadcasts about food...about the food that is so urgently needed to save millions from starvation....about the plentiful foods we can eat here in this country, so wheat, fats and oils can go to the starving millions.

PMA: Today, our entire nation is mobilizing behind the Famine Emergency Committee...it will take full cooperation from everyone to banish the spectre of famine from war-ridden Europe and Asia.

ANNCR: Now, here is _____, assistant state director for the Production and Marketing Administration, to tell us about latest developments in our emergency food-saving program.

PMA: Right now, here in the West, we're concerned about the record grapefruit crop that's moving to market. We all need to eat more grapefruit so the supply can keep moving from the citrus groves to our dinnertables without a pile-up somewhere along the line.

ANNCR: Well, isn't this some sort of an "Eat More Grapefruit" Week?

PMA: Unofficially, yes. May 1 to 11 was set aside as a period in which folks are being asked to eat more grapefruit. As a matter of fact, we hope to see about 3 million boxes of fresh grapefruit consumed during this period, so producers won't run into a market glut.

ANNCR: Say, that's a powerful lot of grapefruit. Why, it would mean grapefruit for breakfast, lunch and dinner!

PMA: And what's wrong with that? You could have half a grapefruit for breakfast one morning, a glass of fresh grapefruit juice at lunch the next day. And grapefruit segments in salad or fruit cocktail for the evening meal on another day. Or broiled grapefruit for dessert!

ANNCR: Guess that isn't such a bad idea after all, then. It would certainly get the grapefruit eaten up in a hurry.

PMA: Of course, we can't expect every one to have fresh grapefruit that often during the current drive. But we are asking housewives to serve grapefruit more often right now, to help the farmers market their crop. You see, there's the problem of food waste if we don't eat enough grapefruit when marketings are heavy.

ANNCR: And eating more grapefruit ties right in with the famine emergency program. If people eat more grapefruit, as well as the other abundant fruits and vegetables on the market, they won't eat as much bread and cereals and other wheat products.

PMA: Exactly. A grapefruit appetizer at the beginning of the meal has a filling quality. When a person feels he's over-eating, and should cut down his weight, it's a good idea to take a glass of fruit juice just before lunch or dinner. So what's better than grapefruit juice.

ANNCR: Yes, and this food waste angle is important, from the farmer's point of view. The farmer can't afford to produce grapefruit and then have it wasted because consumer demand is poor.

PMA: Right you are. If the 3 million boxes of grapefruit now available for market are not consumed in the next few weeks, there's likely to be considerable waste.

ANNCR: And during these days of famine in other countries, we certainly can't be in the position of wasting <u>any</u> food, no matter what the reason is.

PMA: That's why this is an "Eat More Grapefruit" period. The growers of grapefruit need, and want, the cooperation of everyone who has anything to do with deciding what people will eat...whether it's a hotel dining room, a boarding house, school lunch room, or an individual home.

ANNCR: Certainly, if everyone cooperates, as you've suggested, we should be able to solve this grapefruit marketing problem.

PMA: I'm sure the children who eat their lunches at school are doing their share. May 6 was (is) set aside as a day on which all school lunch program managers were asked (have been asked) to serve half a grapefruit to each child.

ANNCR: Well, if they all did (do) that, how many grapefruit would that require?

PMA: Let's see...we have _____ children getting their lunches in
(number)
community school lunch programs here in _____(state). But of course, you couldn't expect a hundred percent return on this sort of thing.

ANNCR: However, say about two-thirds of the schools cooperate (cooperated) ...that would use up a total of _____(number) whole grapefruit....

PMA: So, with a box containing anywhere from 40 to 100 grapefruit, depending on size...and averaging around 60 to a box, let's figure the school children will eat up _____(number) of boxes.

ANNCR: Okeh...then, if all the other school children in the West do (did) the same thing, that would probably cut quite a chunk in this three million boxes which is worrying the grapefruit growers.

PMA: It very definitely would. There are about 750,000 children in lunch programs in the nine western states.

ANNCR: Now, getting down to mathematics, that would be about 325,000 whole grapefruit....and....

PMA: And, just about this stage of the game, we need a calculating machine. However, of course, I have the figure written down here, so save your mental powers, my friend. Total western consumption, based on the hope that two-thirds of these children might possibly eat (did eat) half a grapefruit on May 6...would be about 5,416 boxes, using the 60 to a box average.

ANNCR: All of which goes to show what can happen if all the people in the West would follow the example of our school children.

PMA: Correct....only I think our listeners have had enough mathematics for today, don't you?

ANNCR: Well, I know it's getting over my head.

PMA: However, we can apply this same kind of reasoning, in reverse, in the famine emergency program. If folks eat <u>more</u> abundant foods, and <u>less</u> bread, other wheat products, fats and oils, the saving of wheat and fats and oils would be very great. As a matter of fact, if people would just <u>NOT waste</u> these vital foods, <u>the saving</u> would be very great.

ANNCR: So, if we combined the eating less and the saving of wheat and fats and oils, we would be able to meet the needs of famine relief,..... isn't that right?

PHA: Absolutely. We hope that's just what people are doing, too. We have failed to meet our wheat committments so far. That means we must redouble our efforts, if we're to get the wheat to famine areas before it's too late.

ANNCR: Well, already, it's possible to see the effects of the order reducing the amount of flour milled for domestic consumption. The bread counters in grocery stores are starting to look a little slim at the end of the day.

PHA: And that's to be expected. Undoubtedly, the return of a large part of our armed forces to civilian life...and the fact that people were consuming more bread until the famine emergency drive started...will mean even less bread for consumers than the 25 percent reduction in flour indicated on the surface.

ANNCR: And why would it?

PHA: Well, the amount of flour which can be milled for domestic consumption is 75 percent of what was milled the corresponding month of 1945. Thus, the flour which was milled and used in April of last year, for example, is probably less than amount which has been going into consumer channels during the early months of this year.

ANNCR: In other words, just before this cut-back in flour for domestic consumption, we are consuming bread and wheat products at a higher rate than we did a year ago, say....

PMA: So, when you say a 25 percent reduction in flour for home front use, it may actually mean more than that, on the basis of the way we've been eating since the war ended. Thus, the request for a 40 percent reduction in the use of bread and other wheat products, at the consumer level, may not be very far off...in terms of consumers bringing their use of wheat products down to the actual level of supplies in normal trade outlets.

ANNCR: ....which is another reason why individual homes should pay attention to the suggestion for a voluntary 40 percent reduction, rather than the compulsory 25 percent cut-back at the flour mills.

PMA: That's right. Because, as we've discussed before, the cutback at flour mills was put into effect to speed the getting of the wheat..... to help get more wheat more quickly. And we can't emphasize the need for voluntary saving of bread, cereals and other products in individual homes too often. Actually, preventing the waste of wheat products will go a long way in cutting down home consumption.

ANNCR: Yes, and since it's difficult to get butter, quite a few folks are probably getting out of the bread eating habit.

PMA: I don't know about that. According to local bakers, folks were eating bread, rolls, and sweet goods at a pretty rapid rate, butter or no butter, just before we started this famine emergency program.

ANNCR: And while we're on the subject of butter...I don't mean to embarrass you, _____, but what's the outlook?

PMA: The reports on supplies in various market areas aren't any more encouraging than they were a month ago....production is still at low record levels.

ANNCR: But we're getting to May and June, when more milk is supposed to be available for all dairy products.

PMA: True enough. Whether you'll believe it or not, butter supplies for civilians during the month of May are expected to be about 95 million pounds. But, when you divide that by the number of people in this country, you get about three-fifths of a pound per person for one month.

ANNCR: Not very much, is it?

PMA: No, but it's considerably more than has been available in recent months. However, I should point out that during May, there's a twenty percent set-aside on all creamery butter for sale to military agencies.

ANNCR: Do we still have set-asides?

PMA: We'll probably have a set-aside on butter during both May and June, so the Army, Navy and other war service agencies can purchase their butter requirements when production is seasonally the largest.

ANNCR: Then these military groups will get what butter they need during just two months, and the rest of the year's supply will be for civilians.

PMA: That's what the USDA now plans. If the military groups purchase what they need for fall and winter during the next two months, then in later summer months, when butter production will still be higher, the trade can store supplies for civilian use later on.

ANNCR: Does this set-aside take care of exports to foreign countries, too?

PMA: No....because we aren't going to set aside <u>any</u> butter for export to foreign countries. The military agencies have indicated they will need to purchase about 45 million pounds of butter from U.S. supplies during this year. Also, we're hoping to get some butter for our troops still overseas from other butter producing regions of the world.

ANNCR: Hummm....a little post-war "reverse lend-lease".....

PMA: ....without the lend-lease. Arrangements have been made for the Army to get some of the butter it needs for overseas consumption from Denmark...and possibly Australia and New Zealand...about 15 million pounds, according to present plans.

ANNCR: Then, would this mean more butter for civilians?.

PMA: Don't get any false hopes, _____. This possibility of getting butter from other producing countries has already been considered in determining the 1946 set-aside.

ANNCR: Then, about all I can say, is we'll take our butter when we find it...

PMA: And we're lucky to get it, when you consider the whole problem of the shortage of fats and oils in other parts of the world. We've had increases in the collections of used fats from butchers in _____ (state) in recent months...now that housewives realize how urgently we need these used fats for soaps and other products..

ANNCR: Also they probably realize that we must conserve our supplies of edible fats and oils, so we can send a few hundred thousand tons of fats and oils to the famine areas.

PMA: That's right. But, just because fats and oils are mentioned <u>after</u> bread and wheat products, when we talk about eating less of these important foods and conserving them....that doesn't necessarily mean that conservation of fats and oils should take a secondary place in home food conservation plans. Homemakers should devote equal thought and energy to both conservation jobs.

ANNCR: So, to wrap up today's discussion in a package, _____, we should eat more grapefruit now, to help growers find a market for 3 million boxes...and we should continue to conserve wheat, fats and oils. (PAUSE) Thank you, _____, for this report on the food picture. Friends, we know you want to help fight famine and starvation in Europe. If you're not sure about what you can do, get in touch with the _____State Famine Emergency Committee, _____(address). Listen again (next week at this same time) for current news and information on FOOD FIGHTS FOR FREEDOM....AT HOME AND ABROAD. This broadcast, presented by the Production and Marketing Administration office at _____, is a public service feature of radio station _____. It is presented especially for _____ farmers and consumers.

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May 8, 1946
Asst. State Directors and
District Representatives
Can Fit to Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(Weekly Script No. 109)

Ass't State Directors and District Representatives are urged to time all scripts in advance. News releases from this office are a good source of additional news.

SUBJECTS: NEW GOVERNMENT EMERGENCY FOOD STEPS
POULTRY CULLING
EAT MORE GRAPEFRUIT

PARTICIPANTS: ANNOUNCER
PMA

All music directions are purely optional, but would add finish to broadcast.

MUSIC UP (About 30 seconds) and FADING OUT

ANNOUNCER: Good _____, friends. We bring you another of our weekly broadcasts about food...about the food that is so urgently needed to save millions from starvation...about the plentiful foods we can eat here in this country, so wheat, fats and oils can go to the starving millions.

PMA: Today, our entire nation is mobilizing behind the Famine Emergency Committee...it will take full cooperation from everyone to banish the spectre of famine from war-ridden Europe and Asia.

ANNCR: Now, here is _____, assistant state director for the Production and Marketing Administration, to tell us about latest developments in our emergency food-saving program.

PMA: Since last we took the air, _____, the government has taken several new steps to expedite the procurement of much needed food supplies for our famine relief programs.

ANNCR: These are <u>new</u> steps, _____?

PMA: Yes. First of all, a War Food Order has been reimposed that requires dry milk processors to set aside 60% of their May and June production for military and export needs, and one requiring cheddar cheese manufacturers to set aside 40% of their May and June production for the same purpose.

ANNOUNCER: I can see how these would make procurement of dry milk solids and cheese easier, but what about the grain that is so urgently needed?

PMA: Another order has been issued limiting distillers use of grain in May to 3 days mashing capacity.....AND no wheat at all may be used. Then, the purchases of corn by mixed feed manufacturers and processors has been limited to a 45 day inventory.

ANNCR: Again, I can see how these might help in holding down the use of wheat and corn. But what steps are actually being taken to reduce our use of grains?

PMA: Well, there's the Department's program on culling poultry.

ANNCR: How will this help?

PMA: There are many more birds on the farm today than there should be, both in terms of the total consumption capacity and the total feed supply.

ANNCR: Didn't the Department of Agriculture announce a goal on poultry production last fall?

PMA: That's right. Today the number of chickens on farms is way over the goal - for the nation, something like 13 or 14 percent over that. And remember, those goals were drawn up with something like a normal feed supply in mind.

ANNCR: Now the feed supply is not normal - it's bad...

PMA: Right, and it's probably going to get worse.

ANNCR: What about this culling? I recall that the Department of Agriculture has been calling for culling for many months, but a few months ago, your calls for more culling were based on prospects for an oversupply of eggs, weren't they?

PMA: Yes, that's true ...several months ago...before the need for food became so serious. But now the picture has changed completely. We aren't worried about too many eggs any more. But we are worried about precious feed being eaten by poor producing hens.

ANNCR: Have you any idea how many poor producers there are in our American flocks?

PMA: Not the number, _____, but I can safely say that at least 15 percent of our hens in flocks are non-producers or low producers.

ANNCR: That's one hen in every 6 or 7 of all our poultry flocks that is not paying for her feed. By the way, how much feed does a hen eat, say, in a month?

PMA: From 4 to 5 pounds of feed grain a month.

ANNCR: And it only takes about 15 pounds of cereal grain to feed a human being for a month. In other words, 3 or 4 hens eat enough to keep a human in cereal food for a whole month.

PMA: That's right. To put it another way, _____, if poultry men all over the country did a careful culling job.....and I know that many commercial producers are continually culling..... but if all our poultry raisers did the same careful culling job, we'd save around 256 million pounds of grain each month.

ANNCR: Now, as I understand it, what the Department of Agriculture is advocating is that one in every 6 or 7 hens in flocks should be culled....

PMA: Right....

ANNCR: And I would ask this: wouldn't such a culling have a bad effect on our egg supply?

PMA: No, because the proportion of hens that need to be culled is about the same as the proportion of hens that do not produce any eggs, or don't produce enough.

ANNCR: So that a careful culling of the nation's poultry flocks wouldn't have any appreciable effect on the egg supply.

PMA: Exactly.

ANNCR: And I believe you said it would save more than a quarter of a million pounds of grain a month...um...let's see....at the figure of 15 pounds of grain per person per month...that's enough to feed over 18 million people for a whole month!

PMA: 18 million starving people, _____. Our need....and their need....for grain is immediate...it simply can't wait.

ANNCR: Seems to me that shows mighty well why we must save and make available every pound of feed that can be used for human consumption.

PMA: There's another angle to it too, _____. Every poultry man knows that the feed situation today is tight. Let me emphasize again that it's very probably going to get tighter...as our measures to collect and ship more grain abroad take effect.....By saving feed now, we will make the present feed supplies go farther, and make it easier to feed the good producers, and the young poultry stock just coming up.

ANNCR: Let me ask this: if poultry flocks are culled 15 percent or so, will there be enough feed to go around?

PMA: There is no guarantee of that. But we do know that if poultry is not culled as it should be, millions of non-producing hens will be eating up valuable...in fact, invaluable...feed that should properly be going to producers and young stock....and a really serious poultry crisis may loom ahead.

ANNCR: So the idea is to cull, and cull now.

PMA: You put it very well, _____. Our goal is to ship a million tons or more of grain abroad each month. Up to now, we've fallen short for three months in a row.

ANNCR: Most of our exported grain for famine relief is wheat, is it not?

PMA: It is.

ANNCR: Mostly wheat, as I understand it, because of all breadmaking grains, wheat can best be shipped and used in foreign lands.

PMA: Some corn and oats will be sent, too. But mostly wheat, as you say. Therefore, every saving we can make in the use of grains will make more wheat available for sending abroad, and more lives will be saved. Grain and fats and oils are the things we are shortest on.

ANNCR: Short on grains and fats and oils, and long on grapefruit, if I recall what you said last week correctly. By the way _____, how is the drive to eat more grapefruit coming along? I'm still thinking about those 3 million boxes that were due to reach the market this month.

PMA: From all I hear, the crop is moving along but even though homemakers, institutions, hotels and restaurants have cooperated fully, we still need to eat more grapefruit so that there won't be a pile up along the line. When people are hungry in Europe and Asia, we can't afford to let good food go to waste.

ANNCR: Well, all I can say is that the grapefruit I've eaten in the past week has certainly been in full flavor. What's more I tasted something that was entirely new to me and I approve heartily.

PMA: What was that, _____?

ANNCR: Broiled grapefruit! The very idea of cooking a grapefruit bothered me, but I had some the other night...and you can serve me another any time.

PMA: Was honey used as the sweetening, plus a dash of cinnamon? That's a smart idea when sugar is short.

ANNCR: I wouldn't know, about that, but I'm convinced that a hot grapefruit is something to reckon with and I'm ready for all suggestions you can offer.

PMA: Well, I was just waiting to be urged because I was given a list of ways with grapefruit and I was intrigued with the possibilities. For an appetizer, suggestions are made for serving prepared grapefruit halves with crushed after dinner mints, or lacking those, chopped fresh mint leaves. Or, filling the center of the fruit with mashed avocado and pouring French dressing over the whole thing.

ANNCR: You've sold me...I'll take after dinner mints on mine.

PMA: But, you haven't heard anything yet. You can peel the grapefruit, cutting just under the white membrane, and cut into slices. Place several slices on a plate with sections of avocado for flavor and interest. How do you like that?

ANNCR: Go on, let's have some more.

PMA: Then there's a dessert or two that should be mentioned....and I think you'll agree they are worth mentioning. There's a suggestion for a grapefruit chiffon pie with a note that it is made just like a lemon chiffon only grapefruit juice is substituted for the lemon. How about a wedge of that _____? No, you don't need to answer. Wait, here's another. After eating the grapefruit, save the shells, cut in strips, and turn into candied peel by following the recipe in any good cookbook. And the idea is thrown in to dip part of the peel in melted chocolate after it is thoroughly dry.

ANNCR: I'm almost speechless, but not quite. I can see that the homemakers of the West will be trying many new grapefruit ideas...by the way, you haven't heard of a good way to get a grapefruit into sections without getting shot in the eye...no, that's asking <u>too</u> much.

PMA: Oh, but I have. It says right here to do it this way and guarantees that you won't have to wear eye protectors while you are doing it. First pare the grapefruit with a sharp knife, removing every particle of the thin inside membrane with the peel. In other words, there shouldn't be a trace of white. Then, holding the grapefruit over a plate so that you won't lose a bit of the nutritious juice, insert the point of the knife at the stem end of the fruit, close to the membrane that divides the sections. Carefully work the knife in, separating the membrane from the section working to the center. Then separate the membrane from the other side of the section by pushing the knife through and sliding the segment off on the plate. You'll get a complete piece that will be perfect in shape.

ANNCR: Than that's what you can toss into a salad or a fruit cup. I'm going to have to try it...

PMA: I'll let you in on a secret. I had to have proof...I tried it.... it works!

ANNCR: Well, as I see it, that takes away all the troubles in preparing grapefruit and I'm all for that, because I like grapefruit. Frankly, eating grapefruit at least once a day is OK with me.

PMA: I believe most people feel that way about it. And we've found time after time that the people of the West are more than anxious to help the growers of food stuffs with their problems, that's why I know that homemakers everywhere will make an effort to serve more grapefruit as part of their share in this "waste not" emergency.

ANNCR: Thank you, _____, for this report on the food picture. Friends, we know you want to help fight famine and starvation in Europe. If you're not sure about what you can do, get in touch with the _____ State Famine Emergency Committee, _____(address). Listen again (next week at this same time) for current news and information on FOOD FIGHTS FOR FREEDOM.....AT HOME AND ABROAD. This broadcast, presented by the Production and Marketing Administration office at _____, is a public service feature of radio station _____. It is presented especially for _____ farmers and consumers.

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Approx. Time: 15 minutes
May 15, 1946
Ass't State Directors and
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FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(Weekly Script No. 110)

Ass't State Directors and District Representatives are urged to time all scripts in advance. News releases from this office are a good source of additional news.

SUBJECTS: WHEAT PROSPECTS
ABUNDANT WHITE LEGHORN HENS

PARTICIPANTS: ANNOUNCER
PMA

ANNOUNCER: Good _____, friends. We bring you another of our weekly visits from the assistant state director for the Production and Marketing Administration who will tell you what the government has been doing this last week to feed the hungry people in Europe and Asia and still keep our country on an even keel. You and I want to know how we can cooperate with the Famine Emergency Committee, what foods are most abundant and what new orders have been issued that will affect us in one way or another. And here is _____, assistant state director for the Production and Marketing Administration, to discuss the latest developments. Mr._____.

PMA: Secretary of Agriculture Anderson has announced the general outline of the wheat program for the 1946-47 marketing year. The program he outlined a few days ago is regarded as necessary to insure the most effective distribution and use of the 1946 crop in meeting both domestic and foreign needs.

ANNCR: From what you've told us on previous programs of the terrible conditions in countries abroad which face famine, I should think those foreign needs will be heavy.

PMA: Right, _____, and the crop this year will not be as large as our last one.

ANNCR: Just what is in the cards for the 1946 wheat crop in this country, _____?

PMA: The latest estimates are that the crop will be about one billion bushels, and a very low carryover of old wheat.

ANNCR: Even so, a billion bushels is a lot of wheat. You say this is lower than last year's crop?

PMA: For the year beginning July 1,1945 the total production in this country was one billion 123 million, to be exact....and the carryover from previous year's stocks was 281 million...so that the total available wheat amounted to more than one billion 400 million bushels.

ANNCR: So both the crop and the carryover will be less this year.

PMA: On July 1 of this year, the carryover will be less than 100 million bushels -- perhaps about 80 million. So, adding this to the expected crop, you can see that we will have about 300 million bushels of wheat <u>less</u> in the coming year than we had in the year just ending. These figures are approximations, of course.

ANNCR: That means, then that the use of this supply will have to be handled very carefully, with savings all down the line, in order to assure equitable distribution.

PMA: It is for just that reason that we must do some definite planning now. The reports Mr. Hoover has made show clearly that there will be great need for continued heavy shipments of our wheat during July and August. By September, when these shipments are made, and we can see how world crops are coming in, we shall know a good deal more about the whole situation.

ANNCR: But in the meantime.....

PMA: In the meantime,_____, our own producers and users of wheat...as well as those overseas who need our supplies...should have all the information we can give about prospects as we see them now.

ANNCR: Let's get down to cases, then,_____. What do present plans call for in the line of approximate distribution and use of wheat during the 1946-47 marketing season?

PMA: All right. First, continued savings at an overall rate of 25 percent in the amount of bread and wheat products eaten in the United States should make it possible to reduce the use of wheat for food to about 450 million bushels, about 50 million bushels less than last year. It seems now that we should plan for about this level of consumption.

ANNCR: What about the use of wheat as livestock feed?

PMA: Wheat feeding should be held to around 150 million bushels - roughly half of the total fed in each of the last two years.

ANNCR: The new adjustments in the livestock-feed price relationships should result in sharp reductions in wheat feeding.

PMA: Right. The prices for wheat have been adjusted upward, thus making it more profitable to sell wheat as such rather than feed it to livestock. In addition, there will be some direct controls on the use of wheat for feed.

ANNCR: Well, _____, how much are we going to set aside as seed?

PMA: About the same as this year - 85 million bushels or so.

ANNCR: We used a good deal of wheat this year for industrial purposes, didn't we?

PMA: Not as much as the year before, when 82 million bushels went for industrial uses...this year the figure is 20 million bushels ...next year only a couple of million bushels are planned for this purpose.

ANNCR: How large a carryover is planned from the current crop?

PMA: Around 140 million bushels in July, 1947...that's up about 60 million from the currently expected...and dangerously low... carryover of 80 million this July...but still far below last years...or any recent average.

ANNCR: What does all this mean in terms of wheat available for export?

PMA: About 250 million bushels...one fourth of the crop, but less than our very heavy exports this year. Unless production prospects improve, however, this seems to be about the total, and we are advising foreign claimants that this is what they can plan on as being available from this country.

ANNOUNCER: Getting back to our discussion of last week, _____ what's cooking on the poultry culling program?

PMA: Well, I hope that plenty of elderly white leghorn hens are cooking in the stew pan.

ANNOUNCER: If I remember correctly, one hen out of every six or seven hens in every flock should be culled as they are non-producers.

PMA: That's right, they aren't paying for their board and room. They are the parasites of the poultry game. Just to go back a minute on some statistics, 3 or 4 hens eat enough to keep a human in cereal food for a whole month, and if those 3 or 4 hens are not laying eggs, they belong in chicken pie.

ANNOUNCER: That wouldn't hurt my feelings any!. Chicken pie is right down my alley.

PMA: How about stewed hen with mashed potatoes and gravy? You see, white leghorn hens who have lost their youth are now coming into the market in abundance due to the culling program. Back of this program, as you know, is the desire to conserve grain for human use overseas, the need to obtain maximum egg production with minimum food, and the wish to help the farmer produce at less cost. All of this gives the homemaker a new job.....that of using elderly white leghorn hens to the best advantage.

ANNCR: Don 't tell me you have a list of ways to use these non-productive hens?

PMA: How did you guess it! _____.

ANNOUNCER: By that gleam in your eyes! The same one you had last week when we were talking about ways to use the 3 million boxes of grapefruit that were due to reach the market this month.

PMA: Well, we still have to consider grapefruit because we don't want any of them to go to waste, not only to help the farmer harvest his crop but also because we can't afford to waste anything these days with other people hungry.

ANNOUNCER: Well, I had grapefruit every day this week and liked it, but how about those elderly hens you were talking about...that list, you know.

PMA: First on the list is roast hen. Now don't misunderstnad me, it is not roast chicken as regularly known. It says right here to do it this way; after singeing and cleaning a slightly ancient hen, place whole in a large kettle with a small amount of water. When steamed until tender, stuff with cornbread dressing, brush well with fat, and roast for 45 minutes until nicely browned. Baste from time to time with some of the broth mixed with additional fat if necessary. Will you have the leg or a slice or so of the breast meat, _____?

ANNOUNCER: The second joint, _____. Sounds as if this is a way to have roast chicken that is kind to the budget. Next you will be telling me that you don't need a youthful chicken to fry.

PMA: You've been looking over my shoulder. Yes, that suggestion is next on the list. You cut the hen into convenient pieces for serving before you steam it, then you dip in flour or batter and fry gently until well tanned.

ANNOUNCER: I'll still take the second joint!

PMA: You're in a rut, _____. All you think of is second joints! What part of a chicken pie do you want? That's the next idea on this list and following that are suggestions for chicken loaf, either baked or molded with gelatin; chicken roll; chicken shortcake with cornbread used instead of biscuits; chicken and pineapple; timbales....

ANNOUNCER: You're forgetting something...chicken salad.

PMA: You just haven't given me time enough, that was next. How do you feel about soup, _____?

ANNOUNCER: I could make a meal on it easily.

PMA: Well, when you get down to a few scraps of chicken, gravy and bones, add water and seasonings, and simmer for a couple of hours. By the way, would you like to have a copy of all the chicken dishes we've tossed around today.

ANNOUNCER: Speaking for my wife, yes.

PMA: It's yours for the asking, and for any homemaker who would like to know how to utilize mature white leghorns to the best advantage, helping herself while she helps the markets move these hens out of the refrigerator cases. All the homemaker need do is write to Information Service, Production and Marketing Administration, 821 Market Street, San Francisco 3, and a mimeographed leaflet containing all the suggestions we've talked about today will be sent to her free of charge just for the asking. A postcard will do.

ANNOUNCER: That sounds like a swell deal _____. Suppose I repeat that address again for those who didn't have a pencil handy before. If you would like to have a copy of the chicken recipes that _____ and I have talked about today...and gotten hungry doing so, just write a card to Information Service, Production and Marketing Administration, 821 Market Street, San Francisco 3, and ask for your copy of Chicken Recipes.

PMA: And in closing, let me stress once more that by using abundant foods such as hens that have been culled from poultry flocks you are helping us to send more of other food to the starving in Europe and Asia. Remember, they need meat and fats and oils as well as wheat, and by serving chicken and utilizing all the chicken fat in your cooking, you are assisting in the Famine Emergency campaign.

ANNCR: Thank you, _____, for this report on the food picture. Friends, we know you want to help fight famine and starvation in Europe. If you're not sure about what you can do, get in touch with the _____ State Famine Emergency Committee, _____ (address). Listen again (next week at this same time) for current news and information on FOOD FIGHTS FOR FREEDOM...AT HOME AND ABROAD. This broadcast, presented by the Production and Marketing Administration office at _____, is a public service feature of radio station _____. It is presented especially for _____ farmers and consumers.